

Newcomers Set Up Rivalries in Family

Like everyone else, children are subject to jealousy. So dependent are they on attention and love from their parents that anything that seems to deprive them of this needed support stimulates them to disturbing behavior. At no time is the destructive impact of jealousy more evident than when a new baby arrives in the home.

It is unrealistic to expect the older child to accept the newcomer with no feelings that he has been displaced, because he has—by a very demanding young individual who takes almost all of the mother's time and energies. If the characteristic relationship between parents and child is a loving and trusting one, the child will be in better position to absorb the blow of competition. If, on the other hand, the child has been on the receiving end of inconsistent treatment from his parents—lavishly indulged one day and ignored or dealt with impatiently the next, he is already on an emotional roller-coaster and may view the arrival of the newcomer as a catastro-

phe—draining off the love he is none too sure of.

WHEN SHOULD a child be told that a new baby is on the way? If he notices the physical changes in the mother and asks about them, he should be told at that time. If he does not ask, he should be told a few weeks before the delivery of the baby is expected.

Any changes which affect the older child should be made as far as possible in advance of the birth of the new baby. If he is ready for nursery school, he should be well launched in the new setting before the baby arrives. If his bedroom is being switched, make him feel that it's a promotion rather than a displacement. If it is at all possible to do so, the child should be kept at home while the mother goes to the hospital for delivery.

WHEN THE infant is brought home from the hospital, it can be expected that the older child will revert to baby-like behavior to protest the fact that most of the mother's time is devoted

to taking care of the new arrival. He may demand a bottle or lapse from his toilet training and ask to be diapered, or become an ardent thumb-sucker. He should be indulged in his need to be babied; it rarely lasts long.

Perhaps a more serious problem is the level of anger and resentment he feels toward the new infant. Defenseless infants have had their heads beaten, their hair pulled, and their cribs overturned by siblings. When the infant is protected from these expressions of anger (as it should be) the older child may mistreat a pet or a young playmate, may have nightmares, or may go on a hunger strike.

WHEN THE child shares with the parents in taking care of the new infant, he feels less left out and develops a sense of achievement which somewhat compensates for the competition he is receiving. The older child can be permitted to hold the baby for a minute during feeding or to hand mother the talcum while baby is being bathed or hand her a diaper while the baby is being changed.

Visitors to the home during the first weeks of the infant's life can deal grave blows to the older child. All the interest and attention, all the verbal expressions of admiration, and all the gifts are directed to the newcomer. Discerning visitors—and particularly beloved grandparents can ease the pain by including the older child in the visit and by bringing him a gift, too.

THE OLDER child must learn to share his parents and his home; he must learn to be protective and considerate; he must accept and adapt to a great many new conditions and relationships. It is very likely that the changes will create some difficulties for him, and that his reactions will be troubled. How serious the problems will be and how long they persist depends on how skillfully his parents handle the situation and how well they have fortified him with reliable demonstrations of their love.

(Prepared and released as a public service by the California Medical Association. Specific questions on this



NOVEMBER IDEAS for COOKING WITH BEER!

THANKSGIVING FRUIT COMPOTE

- 1 can (1 lb. 14 oz.) pear halves
- 1 can (1 lb. 14 oz.) peach halves
- 2 cans (11 oz. each) mandarin oranges
- 1 tsp. curry powder
- 2 tsp. lemon juice
- 1 cup beer
- Grated rind of orange

Drain fruits; reserve syrup. Place fruit in large saucepan; pour enough syrup to just cover. Blend curry powder with lemon juice, and add to mixture. Add beer, orange rind. Stir gently. Simmer 5 minutes, or until heated. Serve warm. Serves 6-8.

POLYNESIAN RICE

- 2 1/2 cups uncooked rice
- 4 cups water
- 4 cups beer
- 2 tsp. salt
- 2 sticks margarine
- 2 cans (11-oz. each) Mandarin oranges, drained
- Chopped parsley

Cook rice in boiling water, beer and salt. When tender, drain well. Mix with margarine until melted. Toss with oranges. Sprinkle with parsley and serve hot. Yield: 12 servings.

AUTUMN CABBAGE

- 1 large head cabbage, cut in thin wedges
 - 1/2 tsp. salt
 - 1/2 cup beer
 - 1/2 cup water
- Place cabbage in large skillet, salt; add beer, water. Cook with tight lid over medium heat 15 minutes.

Mary Wise

menu and shopping guide



JUICY SWEET FRESH winter pears are coated with a golden orange sauce and sprinkled with chopped nuts for a festive holiday dessert.

Winter Pears Here

Winter pears from the Pacific Coast are in fruit this year, as the Oregon-Washington-California Pear Bureau announces that this year's crop is a little larger than average, with a good supply of all sizes and grades.

Winter pears are wonderful in salads, in desserts, in lunch boxes, as the wonderful Anjou, Bosc, and Comice pears bring to everyone the sweet taste of summer. Pears are harvested before they reach the ripe stage, and then they are permitted to ripen under controlled conditions to produce the finest texture and flavor.

Color is not always a criteria of ripe pears, but when pears are ripe, they will yield to gentle pressure.

SAUCY PEARS

- 6 fresh Anjou or Bosc pears
- 1 cup orange juice
- 1 tbs. grated orange peel
- 2 tbs. lemon juice
- 1 tsp. grated lemon peel
- 1/2 cup water
- 1/2 cup sugar
- Dash of salt
- 2 tbs. cornstarch
- 1/2 cup chopped nuts
- 1/2 cup whipping cream
- 1 tbs. sugar
- 1/2 tsp. vanilla extract

Chill pears. Combine orange and lemon juice and peel, water, sugar, salt and cornstarch in saucepan. Cook over medium heat, stirring constantly until thickened. Cool. Peel pears and core from bottom. Place pears in serving dish and spoon sauce over them.

Sprinkle with chopped nuts. Whip cream with sugar and vanilla. Serve over pears. Yield: 6 servings.

PEAR COCONUT CRISP

- 4 fresh Anjou, Bosc or Comice pears
- 1/2 cup flaked coconut
- 1/2 cup water
- 1 tbs. lemon juice
- 1/2 cup butter or margarine
- 1/2 cup brown sugar
- 1/2 cup flour
- 1/2 tsp. cinnamon

Peel, core and slice pears into eighths. Combine with coconut and arrange in baking dish. Add water to lemon juice and pour over pear slices. Work together until crumbly the butter or margarine, brown sugar, flour, and cinnamon. Sprinkle

KEEP COOKIES CRISP

Keep crisp cookies that way by storing them in a tightly covered container. Soft cookies will stay moist if a slice of bread or apple is kept in the cookie jar. Freshen crisp cookies that do become soft by placing them in a 300-degree oven for about 5 minutes.



Enjoy Life with the Family! Pop some Jolly Time tonight!



Mrs. Cubbison's ready-to-use DRESSING

SEASONED JUST RIGHT FOR DELIGHTFUL FLAVOR MELBA TOASTED FOR BETTER TEXTURE TWO STAY-FRESH BAGS... ENOUGH TO STUFF A LARGE TURKEY



Ore-Ida FROZEN "TATER-TOTS" Holiday suggestion—Sprinkle with grated cheese... heat and serve as hot hors d'oeuvres Just Heat and Eat!

over pears. Bake uncovered at 375 degrees for 35 to 40 minutes or until done. Serve with sweet cream or lemon sauce. Yield: 4 to 6 servings.

PERKY PEAR SALAD

Toss slices of unpeeled fresh pears with old-fashioned cole slaw for a perky, different salad.



Two Pears in every lunch box

This year's fresh winter pear crop is great. A plentiful supply... sweet and juicy, with energy packed in every bite. And there's only 75 calories per average pear, too! You'll find honey-sweet, smashing Anjou, Bosc and Comice Pears at your favorite store today. Start the day off right by putting a pair of pears in every lunchbox... for every member of your family! Do it today!



DELUXE SHRIMP COCKTAIL



FRESH JUICY SHRIMP IN TANTALIZING, SEASONED TOMATO COCKTAIL SAUCE, IN INDIVIDUAL COCKTAIL GLASSES OR IN HANDY THREE-GLASS PACK! IN THE DELICATESSEN DEPARTMENT

Angel Salad Is Always Favorite With Families

Here's a popular favorite, made the day before, and refrigerated. It's fine to use as a salad with a meal, as a luncheon salad or as a light refreshing dessert after a large dinner.

- ### ANGEL SALAD
- 1 pt. sour cream
 - 1 tsp. confectioners sugar
 - 1 small can pineapple tidbits, well drained
 - 1 can mandarin orange slices, well drained
 - 1 cup long shredded coconut, colored or white
 - 1 cup miniature marshmallows

Combine all ingredients and refrigerate overnight.

Spicy Popcorn Easily Made

Everybody likes popcorn, whether served just with a dash of salt and butter or whipped up into popcorn balls.

Here's a variation: Spicy Pops—

- ### SPICY POPS
- 8 cups popped Jolly Time popcorn
 - 2 egg whites, slightly beaten
 - 1/2 cup sugar
 - 1/2 tsp. cinnamon
 - Dash of salt

Spread popped corn on a large shallow pan. Combine remaining ingredients and pour over corn. Toss with a fork to coat kernels evenly. Heat 20 minutes in a pre-heated 300 degree oven.

Crabmeat



Crabmeat

The unusual delicacy for holiday entertaining. For free recipe ideas write Peter Pan Seafoods, Dexter Horton Bldg., Seattle, Wash. 98104.

St. Philomena Parish Observes Anniversary

St. Philomena Parish observed its 10th anniversary Saturday with a semi-formal dinner-dance at the Long Beach Elks Club.

The parish was first established Sept. 7, 1956, and conducted masses at the Union Hall on Carson Street. Parish boundaries are 190th Street on the north, Normandie Avenue on the west, Wilmington Avenue on the east, and Sepulveda Boulevard on the south.

Construction of the church, located on Main Street, was begun in April, 1957, and the church was completed late in 1957. Christmas masses were celebrated in the newly completed church.

The present church facility includes a sanctuary which seats 900 persons, and 16 classrooms. Eventually, the church will be used as a school auditorium and a new sanctuary will be built.

More than 600 children are now enrolled in the school and 2,100 families are served. Father Frederick Callahan is pastor of St. Philomena

New Vice President Appointed

Church. Father Kavanagh and Father McCarthy are assistant pastors.

New Vice President Appointed

Norman K. Pierce has been named assistant vice president of Van Camp Insurance. Ted C. Springfield, president, has announced.

Pierce is manager of the Van Camp office in Torrance. The new officer joined Van Camp in 1956. He has worked in the insurance business for 16 years as a broker, underwriter, field representative, and branch manager.

Main offices of the Van Camp agency, which was founded in 1924, are in San Pedro.

Pierce is a member of the Kiwanis Club and an officer in the U. S. Army Reserves.

GET A LOAD OF THESE Farm Fresh SPECIALS DAIRY FOODS

MILK 1/2 GAL. 45¢

Homogenized, Pasteurized Vitamin "D" BUTTERMILK, 1/2 Gallon.....30c
NON-FAT MILK 1/2 Gallon.....31c

10-QUART HOME DISPENSER.....\$2.23

ORANGE DRINK or FRUIT PUNCH 1/2 GALLON.....24¢

COTTAGE CHEESE PT. 30¢ QT. 58¢

One Quality... "The Best"—One Price "The Lowest"

Farm-Fresh EGGS LARGE GRADE AA.....DOZ. 52¢
3 DOZ. \$1.50
MEDIUM.....49¢
3 DOZ.\$1.40

FUDGSICLES Doz.49¢ 50/50 BARS Doz.49¢
POPSICLES 2 Doz.58¢ ORANGE JUICE 1/2 Gal. 59¢
CHALLENGE ICE CREAM — 1/2 gal.65¢

VERMONT DAIRY

22400 S. VERMONT FA 8-4891
(Between Carson and Sepulveda) Open Daily 7 a.m. 'Til 9 p.m.

WINTER PEARS ARE THE IN fruit this year, announces pretty Marsha Gehring. Anjou, Bosc, and Comice pears are in market early.



Ore-Ida FROZEN "TATER-TOTS" Holiday suggestion—Sprinkle with grated cheese... heat and serve as hot hors d'oeuvres Just Heat and Eat!



Pear-riific! Kids everywhere love wonderful winter pears. They're sweet and juicy, filled with energy in every bite. A pair of pears are Pear-riific in lunch boxes... one for lunch, one for a snack. This year's vintage pear crop is great... juicier and sweeter than you can imagine. Wouldn't a sweet fresh pear taste great right now? Look for the "riific" crowd... Anjou, Bosc and Comice Pears... at your favorite store. They're Pear-riific!

Bridgford Bread

Still about 19¢ per Loaf

Good! Oh, So Good! Ready-To-Bake. Frozen

AVAILABLE WHEREVER FROZEN FOODS ARE SOLD

More kinds of more people listen most to

KMPC

dial 710